

TWENTY TWENTY THREE  
RS180



Bright golden in colour with a bold, fruity nose brimming with honeyed citrus and tropical fruits. On the palate the wine is rich, sweet and juicy, with notes of ripe pear and apple, leading to peach and pineapple too. The wine is opulent yet elegant, with generous fruit character, a touch of spice and a beautiful freshness on the finish.

**Food pairing:** Fruit based desserts like a classic tarte tatin or an orange custard tart

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## VINTAGE REPORT

The 2023 growing season got off to a cool start, with budburst beginning on 13th April and flowering on 14th June. The weather was characterised by regular rainfall through the spring and summer months resulting in healthy vines with vigorous canopies and plenty of photosynthetic ability. Mid-summer's relatively cool temperatures meant the grapes ripened gradually, developing a complex flavour profile. The very warm spell which arrived in late summer and early autumn meant the fruit achieved fantastic sugar/acidity balance and superb concentration of flavour.

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### VINEYARDS

#### Location

Our own Gusbourne Bottom Camp vineyard on a South facing ancient escarpment in Appledore, Kent

#### Soils

Largely clay, with subsoils including sand and seashells in Kent

#### Microclimate

Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel

#### Pruning Method

Single or double guyot. Dependent upon each individual block

#### Harvest Period

September to October

#### Harvest Method

Hand picked

#### Clones

809

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### WINEMAKING

#### Processing

A winemaking technique called cryo-freezing created an ice wine. This process reduced around 3,000 litres to just 1,120 precious litres of really concentrated wine after ice was removed. To ferment this beautiful liquid we adopted classic aromatic winemaking techniques. Keeping wine in tank, at low temperatures.

#### Bottling Date

5th December 2023

#### Barrel Ageing

None

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### ANALYSIS

#### Grape Variety

100% Chardonnay

#### Alcohol

9%

#### Titrateable Acidity

10 g/l

#### pH

3.5

#### Residual Sugar

180 g